



## Moscato d'Asti DOCG



- **Valter Bera represents the very best of small-scale Asti and Moscato d'Asti production in Piedmont.** He has dedicated time and energy to making the wines of the Neviglie area known and appreciated.
- The family produces **Moscato, Barbaresco, but also Dolcetto, Brachetto Langhe Nebbiolo, Barbera and Barbera Superiore.**
- Moscato d'Asti and fully sparkling Asti are today almost exclusively produced by large wineries. **Valter Bera strives to return this historic wine to its small-winery roots, which means producing these wines by hand** rather than by automation as well as working with the Martinotti (Charmat) method on a much smaller scale than his competitors.



**Varietal:** 100% Moscato

**Appellation:** Moscato d'Asti DOCG

**Production Zone:** Castiglione Falletto, Piedmont

**Soil:** high hills, clayey and rich in limestone

**Vinification:** Grapes hand-picked. Soft pressing, fermentation in stainless steel tanks

**Maturation:** Small batches of crushed berries are vinified at autoclave at a controlled temperature (Martinotti Method). The fermentation is stopped by cooling temperature at 5–5,5 % abv. After all the bottles are sold, other batch will be produced.

The wine is slightly sparkling (frizzante), lower in alcohol, with Moscato's hedonistic fruit and floral aromas. Its sugar is well balanced by acidity thanks to Valter's careful work in the vineyard and cellar and it is really satisfying on the palate.



**SUSTAINABLE**

- *Yellow straw color in a range of shades. Rich aroma that keeps the fragrance of the Moscato grapes, mixed with a slight scent of yeast and flowers. On the palate, lovely, sweet flavor harmoniously balanced with acidity and moderate alcohol, brightened by delicate froth.*
- *It is ideal with brioche, panettone, and French toast dusted with powdered sugar. It can also be served as an aperitivo or be paired with spicy Asian cuisine or delicately sweet desserts.*

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